



# GENEVA

## — APPETIZERS —

### STEAK CARVER

SEARED BEEF TOPPED WITH BLUE CHEESE DRESSING AND CRUMBLLED MAYTAG BLUE CHEESE SERVED WITH GARLIC TOAST  
\$10

### TORTILLA CRUSTED SHRIMP

TORTILLA CRUSTED JUMBO TIGER SHRIMP SERVED WITH A MILDLY SPICY CHORIZO SAUCE  
\$10

### SPICY CHIPOTLE CHICKEN & BLACK BEAN QUESADILLA

SPICY CHIPOTLE GRILLED CHICKEN AND BLACK BEAN QUESADILLA TOPPED WITH COLBY JACK CHEESE  
\$7

### ROASTED RED PEPPER & PANCETTA HUMMUS

ROASTED RED PEPPERS WITH CHICKPEAS AND CRISPY PANCETTA SERVED WITH GARLIC PITA POINTS  
\$8

### JUMBO SHRIMP COCKTAIL

FIVE JUMBO BLACK TIGER SHRIMP COCKTAIL SERVED WITH A HOMEMADE COCKTAIL SAUCE AND LEMON WEDGES  
\$15

## — SOUPS —

### CHICKEN & WILD RICE SOUP

A CREAMY CHICKEN BASED SOUP WITH GRILLED CHICKEN BREAST, WILD MUSHROOMS AND WILD RICE  
FINISHED WITH A PINCH OF DILL  
\$6

### SPLIT PEA WITH HAM

CREAMY SPLIT PEA SOUP WITH BLACK FOREST HAM  
\$5

### ITALIAN SAUSAGE & VEGETABLE SOUP

ITALIAN SAUSAGE WITH A VARIETY OF FRESH GARDEN VEGETABLES IN A RICH CHICKEN BROTH  
\$5

## — SALADS —

### CARVER WEDGE

WEDGE OF ICEBERG WITH BACON BITS, MAYTAG BLUE CHEESE CRUMBLES, AND SCALLIONS  
\$6

### PLANTATION SALAD

ICEBERG LETTUCE TOSSED WITH A GARLIC SPIKED DRESSING, PARMESAN CHEESE, AND MELBA TOAST  
\$4

### HOUSE SALAD

MIXED GREENS TOPPED WITH RED ONIONS, CUCUMBERS, CHERRY TOMATOES, SHREDDED COLBY JACK CHEESE  
AND CROUTONS WITH YOUR CHOICE OF DRESSING  
\$4

## — ENTRÉE SALADS —

### ENTRÉE PLANTATION SALAD (CHICKEN OR SHRIMP)

ICEBERG LETTUCE TOSSED WITH A GARLIC SPIKED DRESSING, PARMESAN CHEESE, AND MELBA TOAST  
WITH CHICKEN \$9 ~ WITH SHRIMP \$11

### CHERRY TOMATO BRUSCHETTA SALAD

CARAMELIZED ONIONS, FRESH CHERRY TOMATOES, MIXED GREENS, FRESH BASIL MIXED WITH A BALSAMIC REDUCTION  
AND OLIVE OIL, SERVED WITH GARLIC CHEESE CRUSTINIS  
\$9  
WITH 4 OZ CHICKEN \$12

### MANGO HABANERA BBQ GRILLED GROUPEL SALAD

MANGO HABANERA BBQ GRILLED GROUPEL PLACED ON A BED OF BROCCOLI SLAW  
\$14

### FRIED POPCORN SHRIMP

### WITH ROASTED CORN, ASPARAGUS & SUN-DRIED TOMATO VINAIGRETTE

ASSORTED GREENS WITH POPCORN SHRIMP, ROASTED CORN, FRESH ASPARAGUS  
AND DRIZZLED WITH A SUN-DRIED TOMATO VINAIGRETTE  
\$13

### ASIAN CHICKEN SALAD

MIXED GREENS WITH SLICED ALMONDS, CHERRY TOMATOES, CUCUMBERS, SHREDDED CARROTS,  
DRESSED WITH AN ORANGE SESAME VINAIGRETTE DRESSING TOPPED WITH CHOW MEIN NOODLES  
\$12

ALL ENTREES INCLUDE A CHOICE OF ONE SIDE.

## — STEAKS —

**10 OZ FILET**

\$34

**5 OZ FILET**

\$17

**14 OZ COLORADO FRENCHED LAMB CHOP**

\$42

**14 OZ RIBEYE**

\$28

**8 OZ CHUBBY**

\$17

### STEAK PREPARATIONS

SPICY CHIPOTLE RUB MUSHROOM & ONIONS  
BÉARNAISE MARSALA SAUCE  
WILD MUSHROOM RAGOUT BLACKENED  
KING CRAB TOPPING (EXTRA \$2)

## — SEAFOOD —

**GRILLED SALMON**

\$19

**GRILLED BLACK GROUPER**

\$23

**SEARED TILAPIA**

\$16

**TWIN 4 OZ FRIED CATFISH FILETS**

\$14

### PREPARATIONS

SPICY PEANUT SAUCE CITRUS COMPOUND BUTTER  
BÉARNAISE REMOULADE  
SUN DRIED TOMATO COMPOUND BUTTER  
MANGO CHUTNEY

## — CHICKEN & CHOPS —

**SEARED SLICED PORK TENDERLOIN**

\$18

**TWO 4 OZ CHICKEN BREASTS**

\$17

**PISTACHIO CHICKEN BREAST**

\$16

**GENEVA BBQ BABY BACK RIBS**

HALF \$10 ~ FULL \$16

### PREPARATIONS

APPLE CINNAMON COMPOUND BUTTER WILD MUSHROOM MARSALA SAUCE  
MANGO BBQ SAUCE BÉARNAISE  
CRACKED MUSTARD SAUCE

## — SIDES —

**LOADED BAKED POTATO \$4**

**HASHBROWNS \$3**

**SHREDDED POTATO & HERB BAKE \$6**

**RICE PILAF \$5**

**STEAMED BROCCOLI \$4**

**ASPARAGUS \$5**

**HARICOT VERTE GREEN BEANS ALMANDINE \$5**

### STEAK TEMPERATURES

BLUE – BELOW RARE COLD CENTER RARE – VERY RED, COOL CENTER  
MEDIUM RARE – RED, WARM CENTER MEDIUM – PINK CENTER  
MEDIUM WELL – SLIGHTLY PINK CENTER WELL – BROILED THROUGHOUT, NO PINK  
NOT RESPONSIBLE FOR WELL DONE STEAKS